

# *Ice Cutting & Storing*

## ICE STORAGE

Refrigeration in Midway's early years was accomplished through cutting and storing of ice in chilly winter months and utilizing it in the hot days of summer.

As sub-zero winter weather formed thick layers of ice on lakes and ponds, crews would take large saws and cut the ice into chunks that could be stored. Usually the ice was cut into blocks weighing between 100 and 125 pounds. The blocks were carried by sleighs to storage houses where they were stacked and covered by thick layers of sawdust. Persons with lakes or ponds on their property would usually sell the ice for 15 cents a ton if the buyer would cut it, or as much as 50 cents a ton if it was pre-cut.

Two-man, cross-cut timber saws were used to cut the ice, with the handle on one end of the saw removed. Lines for sawing were laid out on the ice with a straight board. Ice tongs were used to remove the chunks of ice. The work was slippery and cold, and many a man fell into the icy cold water and had to be dried out before he could resume working. Teams of horses were known to break through the ice also, creating great excitement and often suffering before the animals could be hauled out of their freezing predicaments.

As summer time came, the saw-dust would be scraped or washed from the ice to provide refrigeration. If properly stored, the ice would usually last through most of the summer.

Ice entrepreneurs included Marks Jeffs and Nels Johnson who sold from the mill pond. The Rasband brothers had a pond west of the Provo River bridge between Midway and Heber. Retail outlets for ice included Coleman's Store, William Watkins and William L. Van Wagener's stores. 578

IN THE SWEAT OF THY FACE . . .

Some of the early ice cutters included George T. Watkins, John Luke, Fred Haueter, Ulrich Kuhn, Albert Lockner, Joseph Galli and Joseph Abeglen.

Ice Cutting & Graving

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Ice Storage  
in Midway

Get Picture of the Mill Pond.

" " " Nels Johnson  
" " " Mark Jeffs  
" " " Rasband Bros

List of Ice Cutters

George T Watkins  
John Ruke  
Fred Haweter  
Ulrich Kubini  
Albert Lockner  
Joseph Galli  
Joseph Abegglen

List of Ice  
Retailers:

Coleman's Store  
William Watkins Store  
Wm L Van Wagoner Store

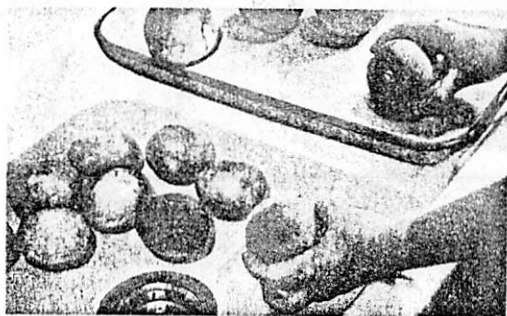
## Peaches . . . packed in sirup

Peaches packed in either sirup or sugar make an excellent frozen product. Sliced peaches are shown being packed in sirup. A pint glass freezer jar is used here, but other sizes and types of containers (p. 4) are suitable.

Follow these general directions for packing other fruits in sirup. Vary the sirup as called for in the directions for each fruit.

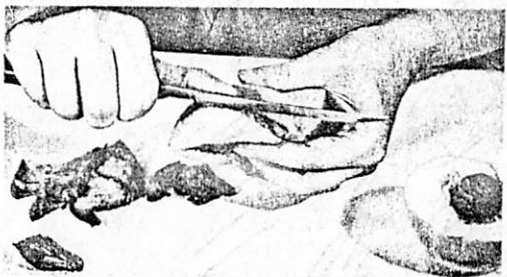
Make up sirup ahead of time so it will be ready and cold when you need it. Peaches are best packed in a 40-percent sirup—3 cups of sugar to 4 cups of water. This amount makes about  $5\frac{1}{2}$  cups of sirup. You need about  $\frac{2}{3}$  cup of sirup for each pint container of peaches. For details of sirup making, see page 10.

For frozen peaches with better color and flavor, add ascorbic acid to the cold sirup as described on pages 11 and 12. For peaches, use  $\frac{1}{2}$  teaspoon crystalline ascorbic acid to each quart of sirup.



- Select mature peaches that are firm-ripe, with no green color in the skins. Allow 1 to  $1\frac{1}{2}$  pounds fresh peaches for each pint to be frozen. Wash them carefully and drain.

280A



- Pit peaches, and peel them by hand for the best-looking product. Peaches peel more quickly if they are dipped first in boiling water, then cold—but have ragged edges after thawing.

287A

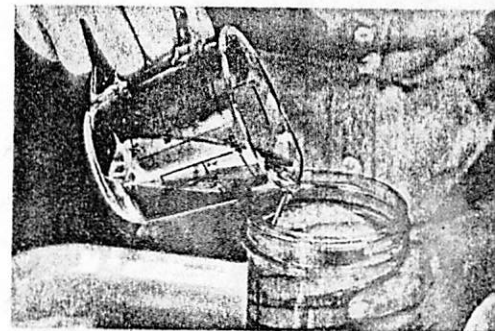


- Pour about  $\frac{1}{2}$  cup cold sirup into each pint container. Slice peaches directly into container.

288A

- Add sirup to cover peaches. Leave  $\frac{1}{2}$ -inch head space at top of wide-mouth pint containers such as these, to allow for the expansion of the fruit during freezing.

289A



- Put a small piece of crumpled parchment paper on top of fruit to keep peaches down in the sirup. Sirup should always cover fruit to keep top pieces from changing color and flavor.

291A



- Wipe all sealing edges clean for a good seal. Screw lid on tight. Label with name of fruit and date of freezing.

292A



- Put sealed containers in the coldest part of freezer or locker. Leave a little space between containers so air can circulate freely. After fruit is frozen, store at  $0^{\circ}$  F. or below.

293A

